

Product Information

- Fits up to a 355mm thin or thick-dough pizza
- Cooks fresh dough pizza in as little as 90 seconds
- Maximum temperature 450°C
- Independent top and bottom electronic temperature control
- Top and bottom convection motors
- Six preset timers
- Integral recirculating catalytic converter for ventless operation
- Removable bottom access panel for easy cleaning
- Available in Traffic Red or Stainless Steel finish
- **12-month warranty (Terms and conditions apply)**

Included Accessories

- 1 Oven Cleaner and Guard Kit
- 2 Solid Aluminum Pans
- 1 Aluminum Paddle

Optional Accessories

- Stone Plate



Specifications

Model	SPTC.FIRE.BL
W x D x H (mm)	483 x 673 x 577
Weight	52kg
Chamber W x D (mm)	375 x 375 x 85
Total Connected Load	4.9kW (20A circuit*)
Electrical Connection	3Ø + N + E 380 - 415VAC / 50Hz Clipsal, 5-pin, 20A plug and lead fitted (1.8m)
Shipping	Box: 610 x 762 x 864 / 52kg Crate: 635 x 787 x 889 / 66 kg

